



PRODUCT INFORMATION SHEET.

Non-GM Waxy Modified
Starches.
Manufactured in New
Zealand.



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AVONGEL 3541X STARCH.

Avongel 3541X Starch is a food grade modified waxy maize starch. When cooked, exhibits medium viscosity with a short texture and will not set into a rigid gel on cooling.

Products should be stored in a clean, dry area, away from odorous material. Shelf life, if bags are unopened, is 24 months.

FEATURES AND BENEFITS.

Avongel 3541X is recommended for use in the savory / sauce application and canning applications and is able to withstand retorting conditions.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%
Protein - 0.5 max
pH - 5.0 - 7.0
SO₂ – 10 mg/kg max.
Colour – White.
Ash - 0.5%
Viscosity – 430-530 BU 92c
700-900 BU 35c

LABELLING.

Recommended labelling is MODIFIED WAXY STARCH (1412); however please check local food labelling requirements to ensure compliance.

Halal and Kosher suitable.